ELSEVIER

Contents of Volume 6

Volume 6 Number 1 1995

1 Automated Formulation of a Beverage Based on the Optimization of Sensory Properties
B. HEYD, I. BARDOT, G. TRYSTRAM & J. HOSSENLOPP (France)

7 Assessing Panel Consonance
G. DIJKSTERHUIS (The Netherlands)

15 Modelling Meal Acceptability in a Free Choice Environment
D. I. HEDDERLEY & H. L. MEISELMAN (UK)

27 Temporal Perception of Astringency and Sweetness in Red Wine
T. ISHIKAWA & A. C. NOBLE (USA)

35 Effects of Skin Contact and Settling on the Level of the C18:2, C18:3 Fatty Acids and C6 Compounds in Burgundy Chardonnay Musts and Wines
B. FERREIRA, C. HORY, M. H. BARD, C. TAISANT, A. OLSSON & Y. LE FUR

43 The Effect of Sample Exposure Time on the Time Intensity Response to NaCl Solutions
I. MATUSZEWSKA & N. BARYLKO-PIKIELNA (Poland)

49 Development of the Attributes and Panel Screening for Texture Descripitive Analysis of Milk Gels Aided by Multivariate Statistical Procedures
R. L. NORONHA, M. H. DAMASIO, M. M. PIVATTO & B. G. NEGRILLO (Brazil)

55 Does Fat Affect the Timing of Flavour Perception? A Case Study With Yoghurt
H. TOURILA, C. SOMMARDAHL, L. HYVÖNEN, K. LEPORANTA & P. MERIMAA (Finland)

59 Announcement

Volume 6 Number 2 1995

61 Confidence Intervals for the Triangle Test Can Give Reassurance That Products are Similar
A. W. MACRAE (UK)

69 Theoretical Note on a Practical Problem: Effective Screening of Drinking Water for Taints
A. W. MACRAE & M. FALAHEE (UK)

75 One Practioner's Overview to Applied Product Optimization
H. R. MOSKOWITZ (USA)

83 The Contribution of Sensory Liking to Overall Liking: an Analysis of Six Food Categories
H. R. MOSKOWITZ & B. KRIEGER (USA)

91 Multidimensional Scaling of Sorting Data Applied to Cheese Perception
H. T. LAWLESS, N. SHENG & S.S.C.P. KNOOPS (USA)

99 Psychosocial Determinants of Fruit and Vegetable Consumption Among Adults: Results of Focus Group Interviews
J. BRUG, S. DEBIE, P. VAN ASSEMA & W. WEIJTS (The Netherlands)

109 Selection of Dry Fermented Lamb Sausages for Consumer Testing
H. HELGESEN & T. NÆS (Norway)

121 The Effect of Line Orientation on the Recording of Time–Intensity Perception of Sweetener Solutions
L. M. DUIZER, K. BLOOM & C. J. FINDLAY (Canada)

127 Dairy Fat Content and Serving Temperature as Determinants of Sensory and Hedonic Characteristics in Cheese Soup
P. KÄHKÖNEN, H. TUORILA & L. HYVÖNEN (Finland)

Volume 6 Number 3 1995

135 Quality: Introduction to the Special Issue
H. L. MEISELMAN

137 Quality Assessment in a Regulatory Environment
R. K. YORK (Canada)

141 Designation of origin: quality and specification
L. BERTOZZI (Italy)

147 Quality as Influenced by Color
F. J. FRANCIS (USA)

155 Food Quality: Conceptual and Sensory Aspects
H. R. MOSKOWITZ (USA)

161 Food Quality: Relativity, Context and Consumer Expectations
A. V. CARDELLO (USA)

169 Food Quality: A Means–End Perspective
K. G. GRUNERT (Denmark)

175 Perceived Quality: A Market Driven and Consumer Oriented Approach
P. A. M. S. OUDE OPHUIS, H. C. M. VAN TRIJP (The Netherlands)

183 A Model for Overall Description of Food Quality
P. J. MOLNÁR (Hungary)

189 Dimensions of Sensory Quality: a Critique
H. LAWLESS (USA)

199 The Cognitive Basis of Quality
D. A. BOOTH (UK)

207 'The Quality Experience' in the Food Service Industry
B. J. PIERSON, W. G. REEVE, P. G. CREED (UK)

Volume 6 Number 4 1995

215 Second Sensometrics Meeting — Edinburgh, 16–18 September 1994; Introduction on Behalf of the Organising Committee
E. A. HUNTER, G. B. DIJKSTERHUIS, E. M. QANNARI & H. J. H. MACFIE

217 Design Questions in Sensory and Consumer Science
J. R. PIGGOTT (UK)

221 Consumer Data — Statistical Tests for Differences in Dispersion
D. J. BEST (Australia)

227 Who Told You the Triangle Test was Simple?
M. O'MAHONY (USA)

239 Modelling Relations Between Instrumental and Sensory Measurements in Factorial Experiments
I. M. SKOVGAARD (Denmark)

245 Cost/Efficiency Evaluation of Descriptive Analysis Panels — I. Panel Size
B. M. KING, P. ARENTS & N. MOREAU (The Netherlands)

263 The Role of Permutation Tests in Exploratory Multivariate Data Analysis
G. B. DIJKSTERHUIS & W. J. HEISER (The Netherlands)

271 Sequential Design of Sensory Trials
R. MEAD & C. GAY (UK)

281 A Comparison of Imputation Techniques for Internal Preference Mapping, Using Monte Carlo Simulation
D. HEDDERLEY & I. WAKELING (UK)

299 Designing Consumer Trials Balanced for First and Higher Orders of Carry-over Effect when only a Subset of *k* Samples from *t* may be Tested
I. N. WAKELING & H. J. H. MACFIE (UK)

309 A Hierarchy of Models for Analysing Sensory Data
E. M. QANNARI (France), I. WAKELING & H. J. H. MACFIE (UK)

315 Visualizing the Difference Between Triangle and 3AFC Judgements
A. W. MACRAE (UK)

321 Measuring Validity in Sensory Analysis
P. LEA, M. RØDBOTTEN & T. NÆS (Norway)

327 Consumer Appraisal of Drinking Water: Multidimensional Scaling Analysis
M. FALAHEE & A. W. MACRAE (UK)